



BOARD OF HEALTH

TOWN OF GRAFTON

GRAFTON MEMORIAL MUNICIPAL CENTER

30 PROVIDENCE ROAD

GRAFTON, MA 01519

(508) 839-5335 x 1119 * Fax: (508) 839-8559

healthdept@grafton-ma.gov



APPLICATION FOR ONE DAY FOOD ESTABLISHMENT PERMIT

\$10.00

NAME OF EVENT _____

LOCATION OF EVENT _____

DATE OF EVENT _____ TIME OF EVENT _____ NUMBER OF GUESTS _____

NAME OF APPLICANT _____ TELEPHONE# _____

ADDRESS _____

NAME OF BUSINESS _____ TELEPHONE# _____

ADDRESS _____

CERTIFIED FOOD MANAGER'S NAME _____ CERTIFICATION#: _____

*** A COPY OF THE CERTIFIED FOOD MANAGER'S CERTIFICATE, ALLERGEN CERTIFICATE AND ESTABLISHMENT'S PERMIT MUST BE ATTACHED TO**

COMPLETE THIS APPLICATION.*

TYPE OF REFRIGERATION: GAS _____ ICE _____ DRY ICE _____ OTHER _____

METHOD FOR SANITIZING: CHEMICAL _____ OTHER _____

SOURCE OF FOOD: NAME: _____ ADDRESS _____

FOODS TO BE SOLD (MENU) INCLUDING, INGREDIENTS AND METHOD OF PREPARATION:

I HAVE READ THE GUIDELINES FOR ONE DAY FOOD PERMITS. I HAVE HAD THE OPPORTUNITY TO ASK QUESTIONS REGARDING THOSE REQUIREMENTS. I UNDERSTAND THEM, AGREE TO ABIDE BY THEM AND UNDERSTAND THAT FAILURE TO DO SO WILL RESULT IN REVOCATION OF MY ONE DAY FOOD ESTABLISHMENT PERMIT.

PURSUANT TO MGL C62C, S49A, I CERTIFY UNDER THE PENALTIES OF PERJURY THAT I, TO MY BEST KNOWLEDGE AND BELIEF, HAVE FILED ALL STATE TAX RETURNS AND PAID ALL STATE TAXES REQUIRED

UNDER LAW. _____

SIGNATURE

DATE

SOCIAL SECURITY OR FEDERAL ID #

APPROVED BY: _____ DATE: _____

11/2014

OVER>>>>>>>>>>

Guidelines for One Day Food Permits

In order to ensure that safe and sanitary foods are served to the public, your one day food permit is issued based on the following conditions:

- Your Certified Food Manager certificate, temporary food and propane permits (if applicable) must be conspicuously displayed on site.
- **Only the foods stipulated on your one day food permit may be sold.**
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site.
- All potentially hazardous foods such as hot dogs, commercially pre-cooked sausages, hamburgers, prepared vegetables, must be maintained either above 140°F or below 41°F.
- Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or undrained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.
- Cooking temperatures are as follows:
 - § Commercially pre-cooked products –hot held at 140°F
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set-up prior to food preparation. Bottled water with a pull out spout is acceptable. Check with the Health Department for other acceptable methods.
- All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, changing gloves or when hands become contaminated. All wrist jewelry and adornments must be removed.
- Bare hands may not contact ready-to-eat foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not ready-to-eat.
- All equipment, utensils, containers etc. shall be in clean, sanitary condition. Where there are no ware-washing facilities obtainable, a spare set of work utensils shall be available.
- All carts must be thoroughly pre-cleaned before set-up at the event.
- People handling the food **shall wear clean outer garments, hair restraints, and utilize good hygienic practices.**
- Vendors licensed to sell scooped ice cream must store scoops individually in each tub of ice cream or provide dipper well with running water.
- Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- A stem type of thermometer that has been properly calibrated must be available for testing potentially hazardous foods on site. The thermometer must be cleaned and sanitized before and after use in a manner approved by the Health Department. Refrigerated units must have thermometers.
- Sampling must meet the requirements set forth in the Food Protection Program Guidelines RF-08. See Health Department to ensure guidelines are met PRIOR to sampling.
- Food Demonstrations can only be offered with the authorization of the Health Department
- A labeled spray bottle of sanitizer prepared at proper concentration must be on site and used on all food contact surfaces, utensils etc. Proper concentrations should be determined with pH papers. Concentrations are as follows:

§ Chlorine sanitizer: 50 – 100 PPM § Quaternary sanitizer: 200 PPM

If any of these conditions are not set-up and maintained, your one day food permit will be immediately revoked and you will be ordered to stop serving food.

If you have any questions regarding the above conditions, call the Health Department. I have read understood and agree to adhere to the above conditions.

Permit Holder

Date